Salvis Combi-Steamer Evolino Pro

Operation Manual

SALVIS AG CH-4665 Oftringen www.salvis.ch

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Version 1.0
2/2008
Part No. 502484 12/2007

Oftringen, 12.8.2008 kus

Dear customer,

Congratulations – on your purchase of a Salvis Evolino Pro.

Please do read these instructions carefully, before starting to work with the combi-steamer.
They contain important information on correct installation and operation.

Functional method of the combi-steamer

The combi-steamer *EVOLINO PRO* offers every possibility to experience modern professional cooking technology. Use fresh or convenience products and select for every product the best possible cooking cabinet climate. With just a light touch you direct the operating rocker *EVOLINO PRO* any way you like to determine cooking temperature and humidity levels for any type of food in up to 20 cooking steps, a feature we call Steptronic ®.

Temperatures and humidity levels are displayed in the movable Climatic ® cursor. Every movement of the Climatic® Cursor generates a change of the cooking parameters, temperature and humidity, one after the other or simultaneously. The interactive monitor displays all those important points.

This simple and quick settings facilitate your daily work, leaving you more time for whatever you like. The settings are automatically monitored guaranteeing perfect cooking results. No need to control constantly temperature and humidity levels.

Temperature settings range from **30** to **300°C** and the **chamber humidity** levels from **0°** to **100%**. Many functions offer optimum utilisation for steaming, poaching, baking, roasting, grilling, stewing, blanching, thawing, preserving, regenerating and a lot more.

The *EVOLINO PRO* will certainly become your reliable partner. Extremely easy to operate, offering unlimited possibilities.

1. Hints on operational safety

Use for intended purpose

The appliance shall only be used for its intended purpose, namely the professional preparation of food.

1.1 Installation

Follow the local regulations of the electricity supply companies and observe the instructions for the installation of kitchen equipment in accordance with the actual standard specifications.
Electrical connection must be performed by an approved electrician.

No heat or steam sources may be installed underneath the oven.
In case of an installation next to materials that are sensitive to heat or even might catch fire, make sure to observe the existing fire protection regulations.
Make sure not to block the air exhaust pipe.
If a water softener is installed, follow the installation and operating instructions for the unit.
Pay attention to connect correctly to hard and soft water.

1.2 Operation

Caution: The outer surfaces become hot in operation!
The convection steamer shall only be operated

- by trained staff
- for its intended purpose, as outlined in this operation manual
- when there are no defects.

Danger of burning: When opening the oven door hot air and steam escape.

Caution! Hot fluid in container
CAUTION! When loading containers with liquids or cooking products which become liquid during cooking, ensure you use a level that you can look into the container.

If the protecting glass cover of the internal light is damaged or missing, the appliance should not be started. Call the after-sales service.
In case of operating trouble, disconnect the convection steamer from the mains, close water tap and call the after-sales service.
Please enquire the name and address of our service partners in factory.

Repair and maintenance work on the unit shall only be performed by AUTHORIZED PERSONNEL or partners.

1.3 Exhaust air

A built-in cooling device cools down the water of condensation to the correct temperature and then it is drained. It is not imperative to install the appliance under a ventilation hood.
In case, however, such a ventilation hood is used, its design and power ranges should comply with the appropriate regulations.

1.4 Condensation hood Option

The condensation hood is controlled fully automatically by the combi steamer.
During the cooking process cooking vapours are condensed by passing air-cooled plate-condensers.

1.5 Hand shower

The appliance is equipped with a hand shower.

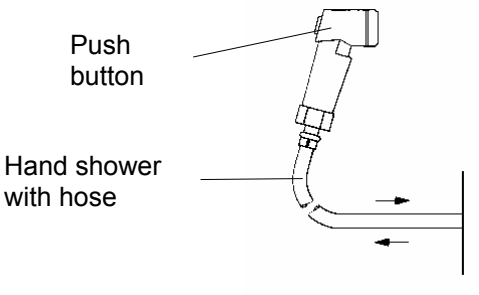
⚠ **Water runs only when the oven is switched on.**

How to work the shower :

Pull it out.
Hold the hose with one hand and press the push button with the other hand whilst cleaning.

How to roll the shower back:

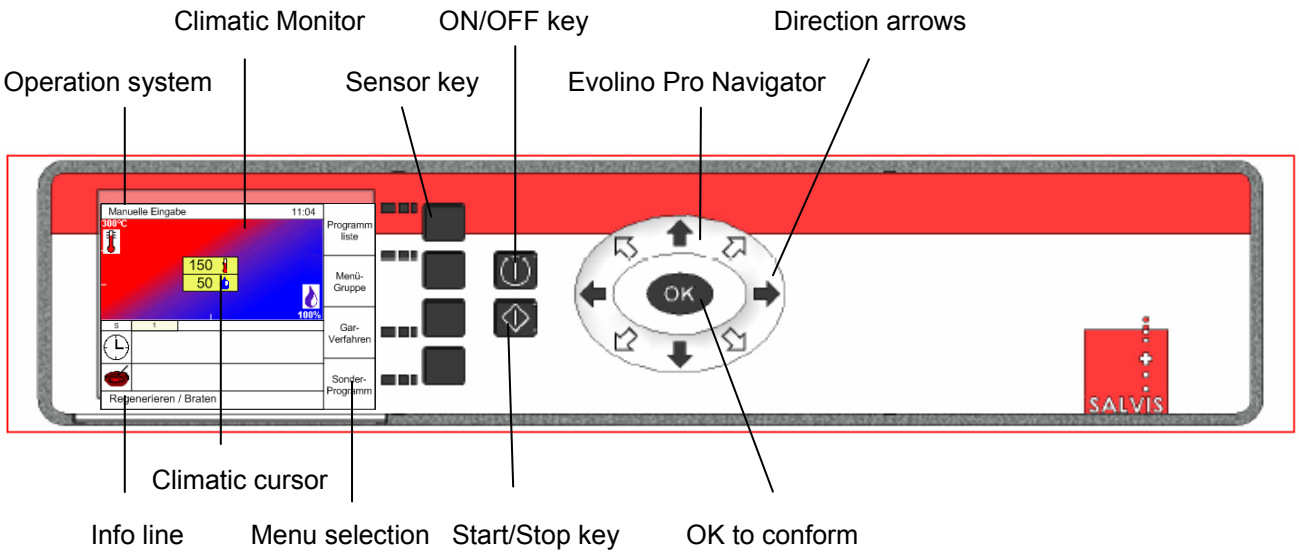
Let it roll up slowly, it winds up automatically.



⚠ **The shower should only be used for rinsing the oven cavity. Do not ever use it for cleaning the outer surfaces.**

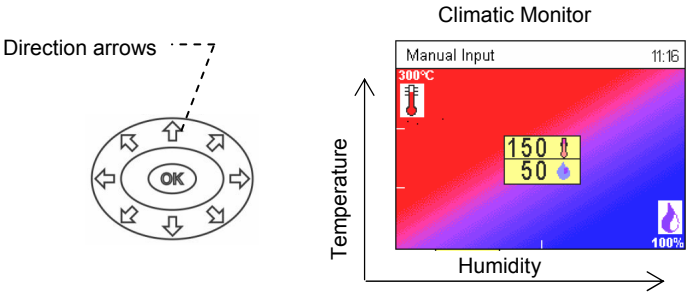
2. Control panel and functional description

2.1 Control panel EVOLINO PRO

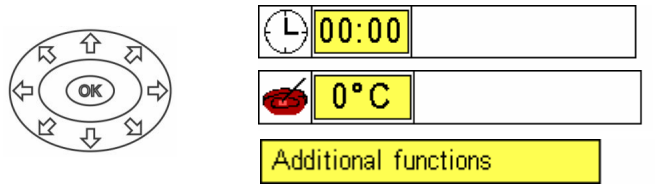


2.2 EVOLINO PRO Operation with Evolino Pro Navigator

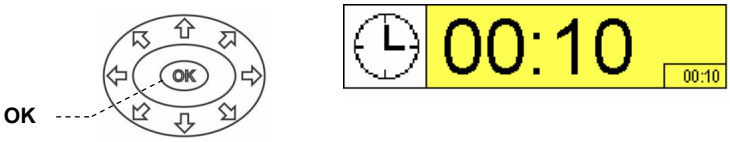
Use the direction arrows to move the Climatic cursor on the Climatic monitor, to reach other input fields and to set data, characters etc. Whenever a field is yellow, it is ready for inputs.



A short touch of any arrow changes inputs step by step. If you keep the arrow pressed, changes are executed quickly.



Press **OK** to confirm every input or setting.



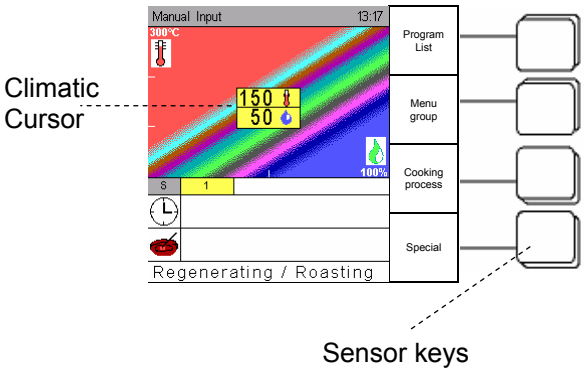
2.3 Manual operation

As soon as the unit is connected to the mains, the standby screen appears.

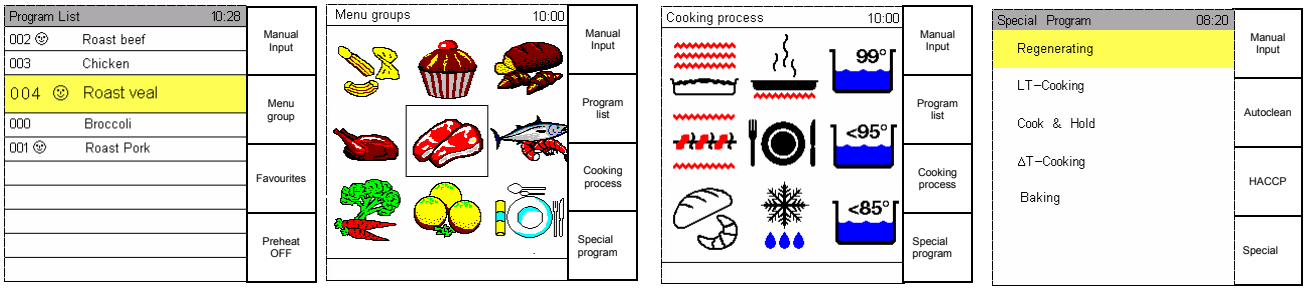
Touch master key ⏻ to switch on, the start-up screen appears.

The red part of the screen represents dry heat, the blue one moist heat.

The Climatic® Cursor indicates the temperature in degrees in relation to the humidity percentage. Move it in all directions.



Allocation of sensor keys
Press sensor keys to call the different menus.
Examples below



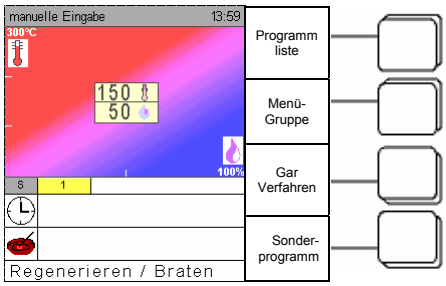
3. Start-up in manual operation

Prior to start: **Open water tap.**
Ist das Gerät am Netz wird der Salvis Standby-Bildschirm angezeigt.

Press key ON/OFF, a start-up screen appears. The appliance is ready for work.
LED is lit.

Salvis Standby-screen

Start-up screen



- As standard the operation mode display indicates **manual input** is set as first start-up screen.
- Press sensor key **Special program**, **Special** and select **Setup** with direction arrows and confirm with OK.
- Select **Start Screen** and select the desired startup screen.
- Five possibilities are available:

  Manual input / Favourites / Program list / Cooking procedure / Menu group.
- **The basic setting in the Climatic Cursor after ON/OFF is temperature T = 150° C and humidity H = 50%.**
- Below in horizontal lines “time” and “core temperature” symbols are displayed.

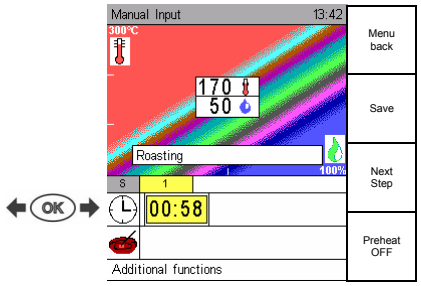
3.1 Manual input

- Use the direction arrows to select a cooking procedure by adjusting the desired temperature and humidity level. The Climatic cursor moves accordingly. Confirm with OK**.**
- When moving the Climatic cursor, the **„Info line**“ indicates the following cooking procedures:

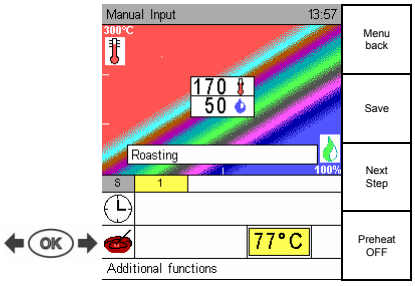
Indication	**Input**		
Cooking procedure	**Temperature range in**		**Humidity range in**
	°C	°F	%
Defrosting	30 – 45	86 – 113	50 - 100
Poaching	60 – 90	140 – 194	90 - 100
Stewing	90 – 100	194 – 212	80 - 100
Steaming	95 – 130	203 – 266	60 - 100
Regenerating	90 – 160	194 – 320	25 - 75
Baking	120 – 220	248 – 428	0 - 30
Roasting	150 – 230	302 – 446	0 - 50
Grilling	180 – 275	356 – 527	0 - 10
Gratinating	220 – 300	428 – 572	0 - 5

- After selection of a cooking procedure and **OK**, you must set – time – or core temperature.

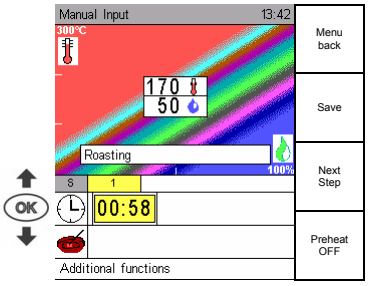
1. Input time



2. Input core temperature



3. Input lines



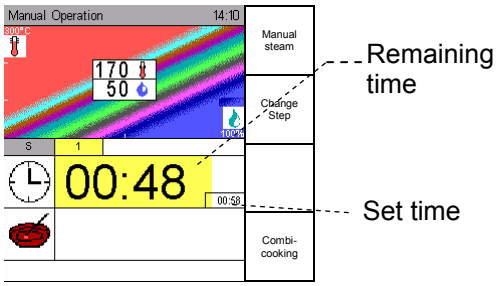
- Four-figure time display from 00:00 to 23:59.

1. Time: Basic setting is 00:00 move arrow ⇦ to get to ∞ = continuous operation.
   Time setting is 23:59 move arrow ⇨ and you get again ∞ = continuous op.
   Setting is ∞ move arrow ⇦ and you get to 23:59
   Setting is ∞ move arrow ⇨ and you get to 00:00
2. Core Temperature: Core temperature range from 0°C to 99°C.
3. Use the direction arrows ⇧ and ⇩ to change between the input fields for time, core temperature and the Climatic Cursor for Temperature/Humidity.

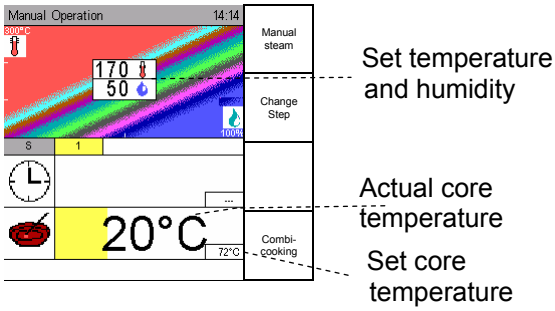
3.2 Manual operation – Input of one step

- Input parameters, “temperature/humidity“ and “time“ or “core temperature“ and start the Combi-steamer LED START is lit.
- If desired, you can activate the preheating by pressing the key PreHeat see Sec. 9.
- The Climatic Monitor indicates data of the advancing program.

Manual operation
with time setting



Manual operation
with core temperature



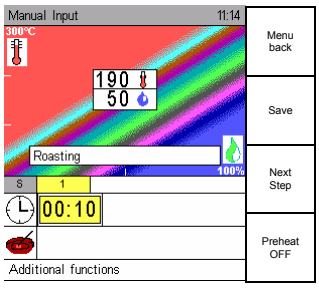
- There are yellow bars in the input fields indicating the current state of the program.
- Time: Bar is getting shorter to the left, time is running down.
- Core temperature: Bar is getting longer to the right until the desired core temperature is reached.
- Man. Steam: An additional manual humidification is always possible as long the key “Man. Steam” is pressed.
- A sound signal announces the end of the program.

3.3 Manual operation – Input of two steps (Steptronic ®)

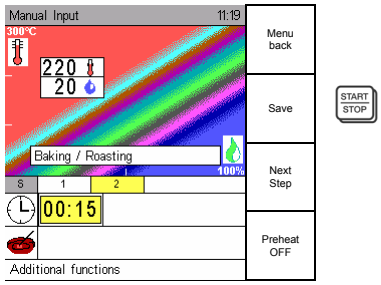
Example 1

1st step → Input 190°C, 50%, **Time 10 minutes**
2nd step → Input 220°C, 20%, **Time 15 minutes**

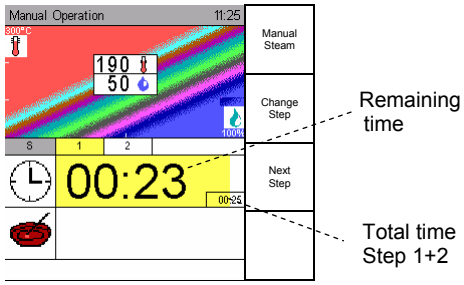
Input 1st step



Input 2nd step

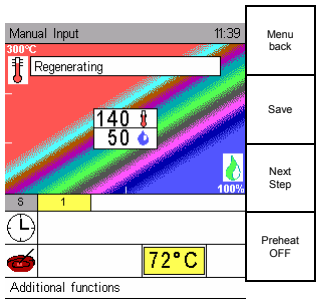


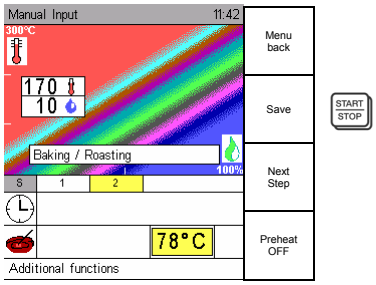
Manual operation

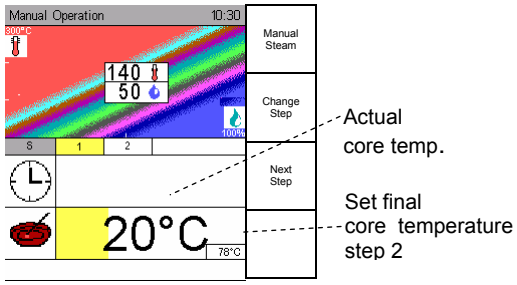


Example 2

1st step → Input 140°C, 50**%, Core temperature 72°C**
2nd step→ Input 170°C, 10%, **Core temperature 78°C**



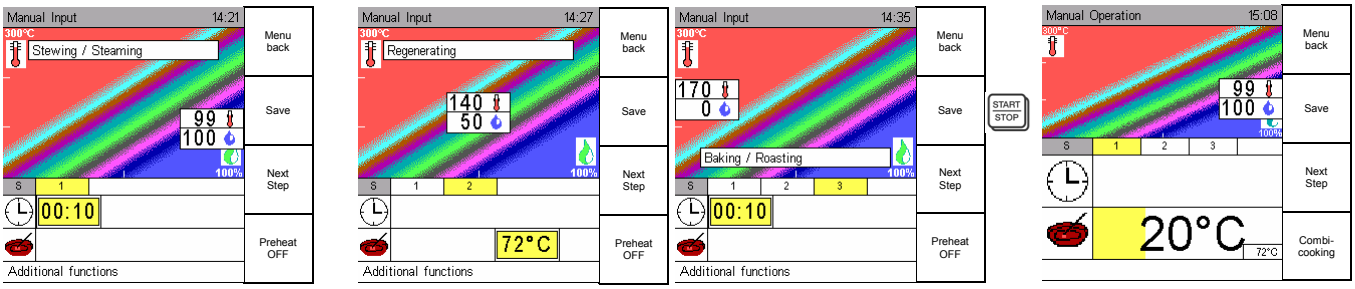




3.4 Manual operation – Input of several steps (Steptronic ®)

- (Steptronic ® allows to combine several steps, also time and core temperature combined.)
- Input of the first cooking step as described in Sec. 4.
- To proceed to a second step, press touch key **Next step** and repeat input as described before.
- Continue until all desired steps are entered and press START.
- The actual situation of the program is displayed step by step.
- Up to 20 cooking steps are possible.

Step 1 Step 2 Step 3 etc. Manual operation



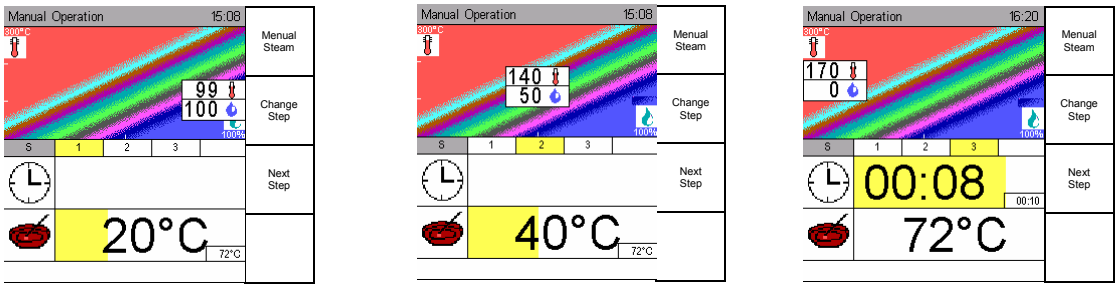
- The first four steps are indicated, yellow bars with step number, further steps to a program are displayed once the first four steps have been executed.
- To control previous steps, just touch briefly, 1 second, “Menu/back“.
- If you keep this touch pressed too long (3 seconds), you return to the start-up screen and entered, not stored data is lost.

3.5 Display of the actual situation (Steptronic ®)

- **Exampl**:
- A program consisting of several steps was entered, the second step including core temperature control and the third one a time setting.
- In this case, the remaining cooking time is only displayed while the third step is running down, the core temperature has been reached.

1. Step → Input: Time 10 min
2. Step → Input: CT 72°C
3. Step → Input: Time 10 min

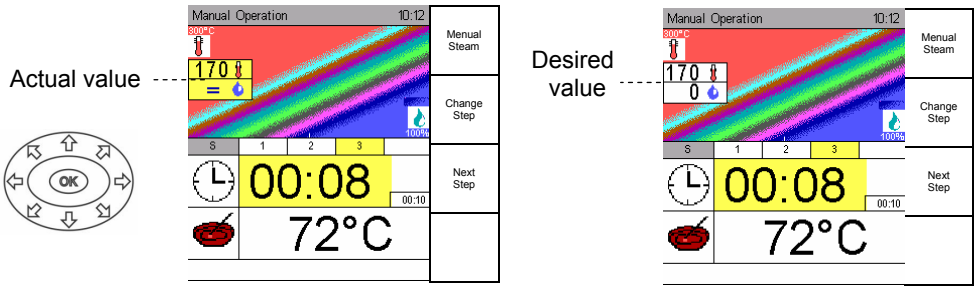
Actual situation step **1** Actual situation step **2.** Actual situation step **3.**



- The actual situation of temperature and humidity are displayed for 5 seconds see Sec. 3.6.
- If the sensor key manual steam is pressed, water is evaporated in the cooking chamber.

3.6 Display of actual values (Steptronic ®)

- While a program is running down, touch one of the direction arrows and the actual values for temperature and humidity are displayed for 5 seconds.
- Then the display returns to the desired set values.
- The core temperature field displays constantly the actual core temperature and at the right corner the adjusted core temperature.



- Basis of the indication is the actual humidity level.
- The actual value is considered to be within the tolerance if the humidity level is +/- 10% of the desired/set value.

Next step

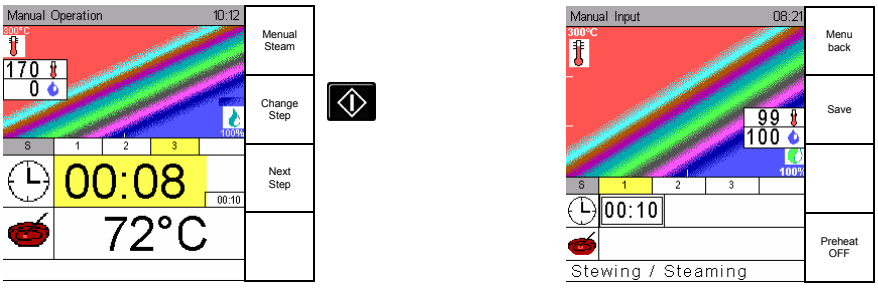
- Press the function key **Next step** to display the next cooking steps while running a cooking programme.

Change step

- Press the function key **Change step** to display and change the settings for a cooking step while running a cooking programme.
- With the function key Save changes, the changes will be active for the running programme.

Abnormal program end

- Pressing key while a program is running down, terminates the program. The monitor display returns to the initial input screen. All data remain stored.

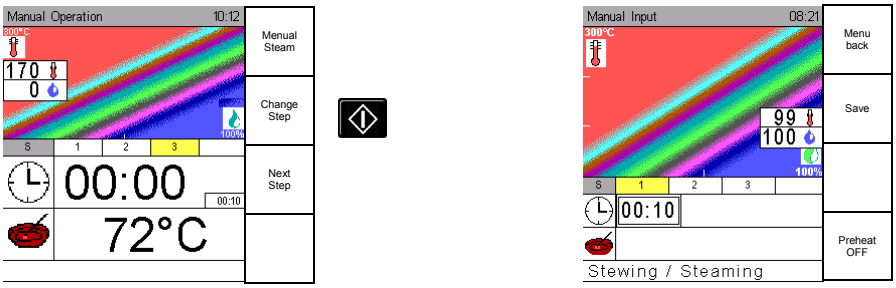


Program end

- The appliances switches off automatically, LED is lit, the sound signal of 30 seconds can be stopped immediately by pressing key or by opening the door.
- The screen returns to the initial input screen.

Indication while buzzer sounds

Indication after Start/Stop

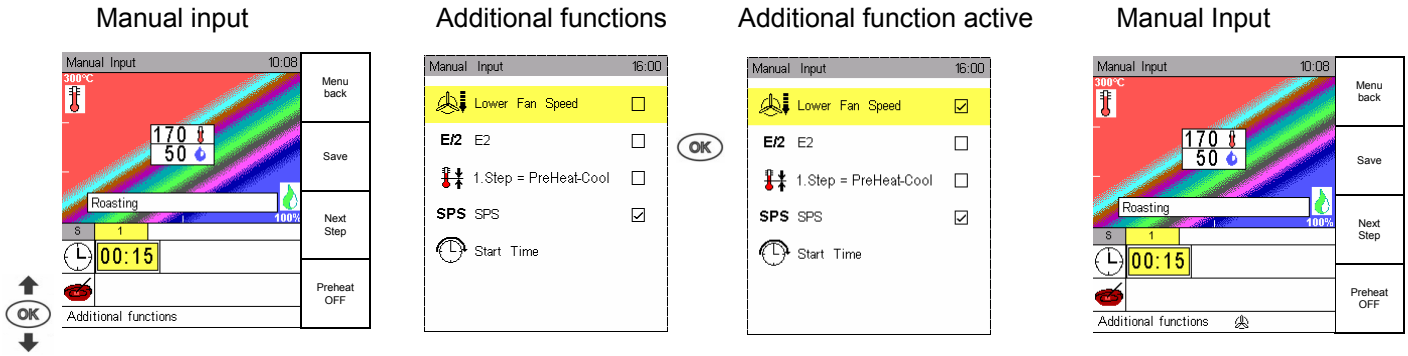


Memory

After abnormal program stop or program end, data remain stored and the same program can be started once again.

3.7 Additional functions

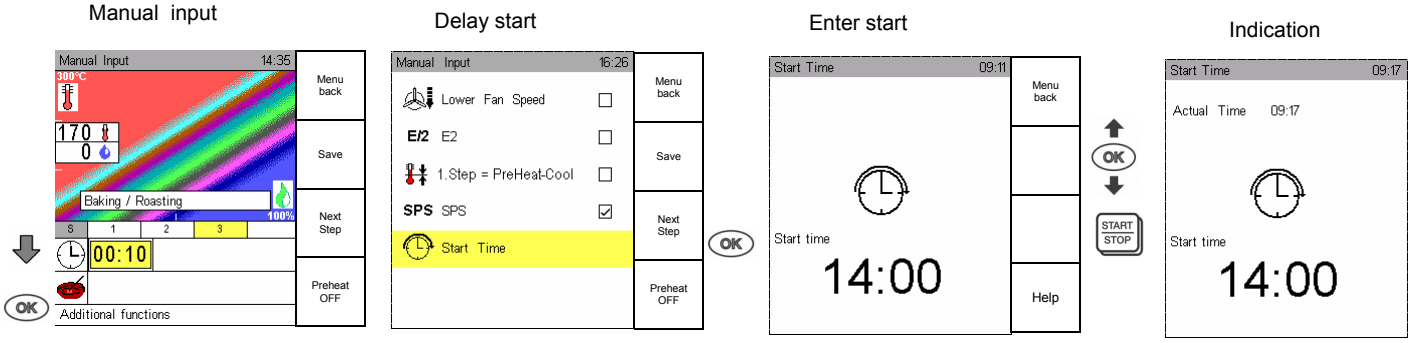
- Go to Additional functions to select further functions.
- Enter manually temperature/humidity and time or core temperature, confirm with **OK.**
- Go to “Additional“, using arrow ⇩ and proceed as described.



- Select or, as the case may be, cancel function by pressing **OK,** “✓“ appears respectively disappears.
- Touch briefly key “Menu back“ to return to the initial input screen.
  The selected additional function “Reduced fan speed“ is now mentioned in the Info Line.
- Reduced fan speed, if activated “✓”.
- if activated, the first step of a cooking program is defined as preheating step.
- Start Time , program start can be pre-programmed.

3.8 Delay start programming – Manual input

- Go to **Additional** and use arrow ⇩ to proceed to “Delay start“, confirm with OK**.**
- Enter desired start time using arrows ⇧ or ⇩ and press key ◈.

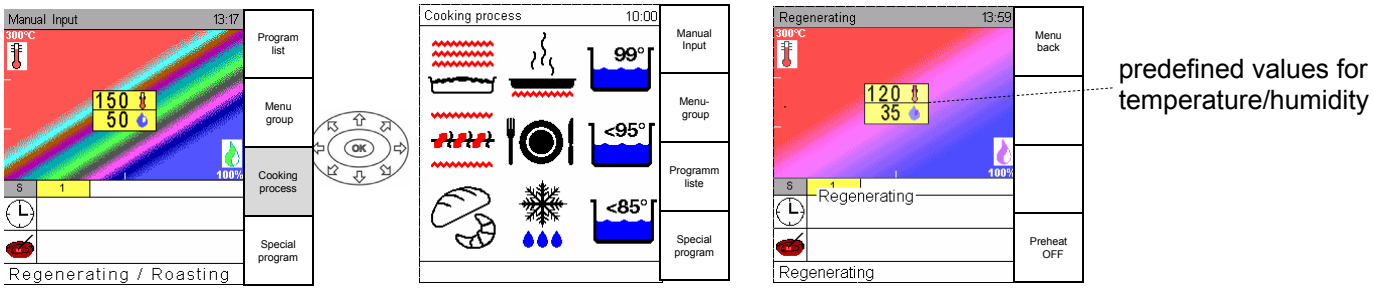


- The appliance is now in a waiting position and cannot be used unless –
  delay start programming is cancelled by pressing key ◈.
  The monitor returns automatically to the initial input screen and the program can be started by pressing key ◈.

4. Cooking procedures

For a shortcut to the temperature/moisture parameters necessary for the desired cooking procedure, you can use the screen "Selection cooking procedures". To select preset temperature/humidity parameters press cooking process.

Once in the cooking process, press the arrow keys to select the desired cooking procedure.
Once you selected and entered your choice, the interface for the cooking procedure definition opens.
The Climatic Cursor on the Climatic Monitor shows the predefined values for temperature and humidity.
Proceed with the other settings as usual.

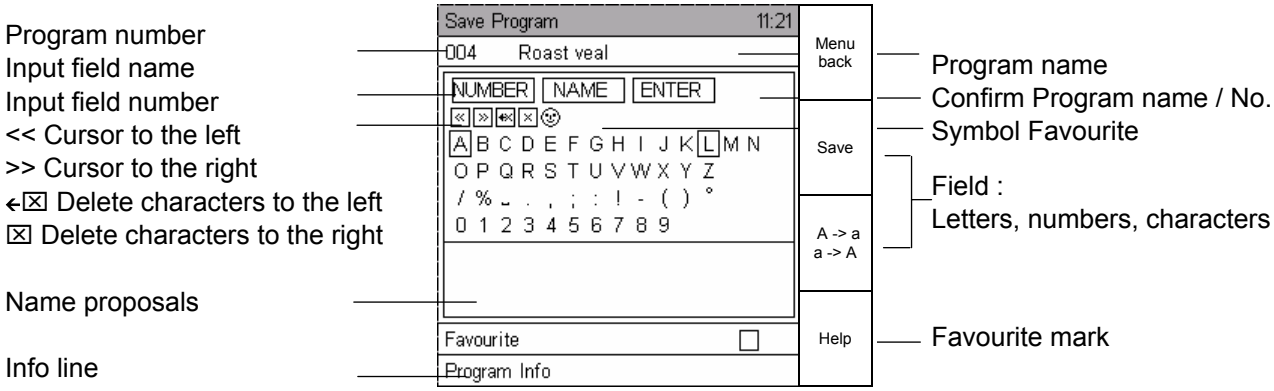


Symbol/Display	Cooking procedure	Values Temperature/Humidity
	Gratinating	**230/0**
	Roasting	**130/30**
99°	Steaming	**99/100**
	Grilling	**180/0**
	Regenerating	**120/35**
<95°	Stewing	**95/80**
	Baking	**160/10**
	Defrosting	**30/60**
<85°	Poaching	**85/100**

The Climatic Cursor on the Climatic Monitor shows the predefined values for temperature and moisture.

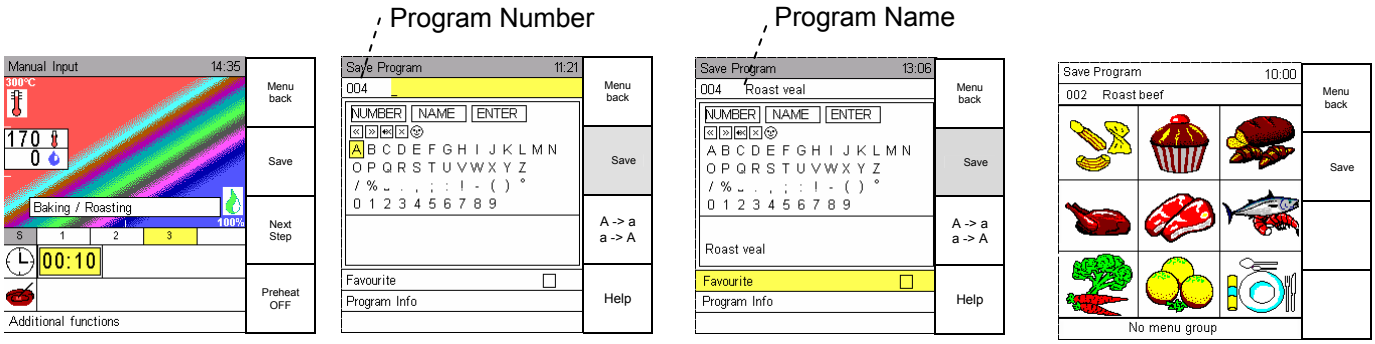
- After accepting the predefined parameters "temp/moisture", other cooking steps can be entered, as described in Sec. 3.4.
- You can save and assign the cooking programmes of a menu group, as described in Sec. 5.1.

5. Program Storage



5.1 Save Programs

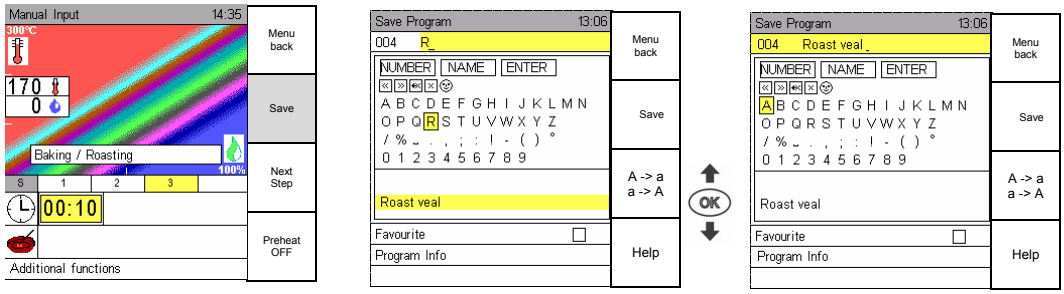
- Enter any program and touch sensor key **Save**.



- The program number is preset, but can be changed.
  For new cooking program, the next unassigned program number is suggested.

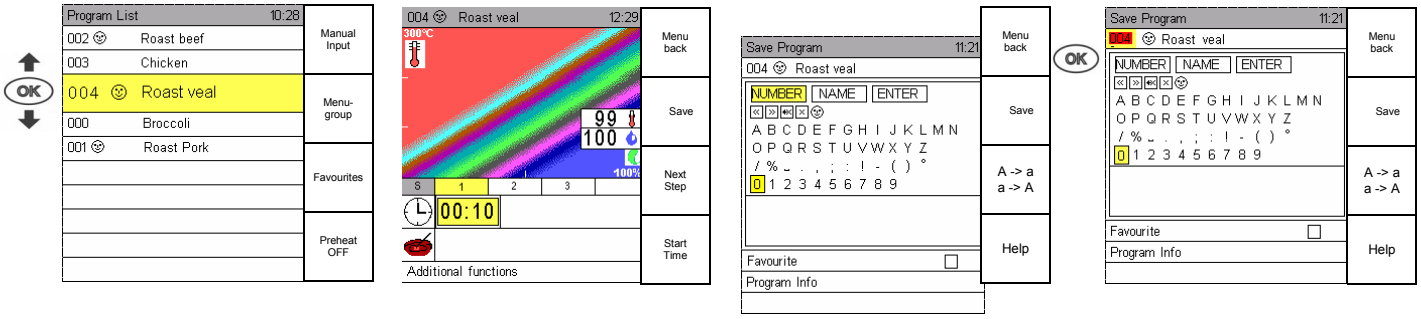
- For writing program names, select the letters/number with the arrow keys and confirm with **OK**.
  The maximum length of **programme names** is 22 characters.
  Press the sensor key **Save** to save the program.
  The menu interface with the suggested menu groups opens.
  Assign program to a menu group or save without a program group.
  Press the sensor key **Save** to save the program.
  With **Start**, you can start the program, or you can go back to the start-up screen.
  If you want to enter more information, follow these instructions:
  After entering the program name, use the arrow keys to select Enter and confirm with **OK**.
  You can highlight the program as a favourite with **OK**.
  With **Program Info**, you can enter more information about the cooking program.

Select and edit a program name out of the name proposals



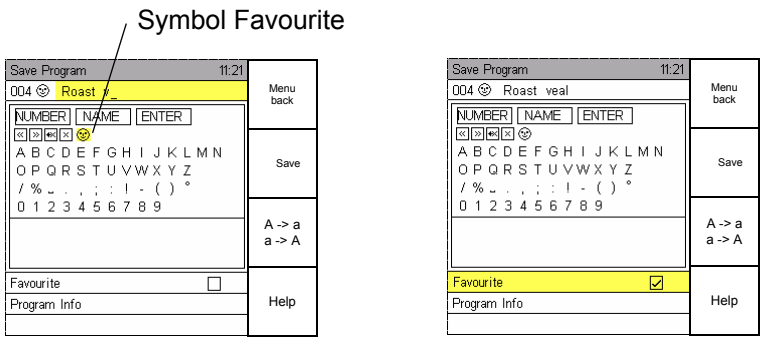
- Use direction arrows to bring up the first letter, confirm with **OK.**
- Use arrow ⇩ to bring up name proposals.
  Two already existing program names starting with the same letter are displayed.
- Use arrow ⇩ to bring up further program names, starting with the same letter, if available.
- Confirm a proposal with **OK** and change or complete the program name.
- Go to **Enter** to save the program.
- For further inputs see Sec. 5.1.

Change Program numbers



- Select program and confirm with **OK**.
- Press sensor key **Save**.
- Use direction arrows and proceed to input field “Number“, confirm with **OK**.
- The input field “Number“ is marked yellow and the number can be changed.
- In case the new number is marked red, this number has already been allocated, however, it can be overwritten.
- Press sensor key **Save** to return to the input screen.

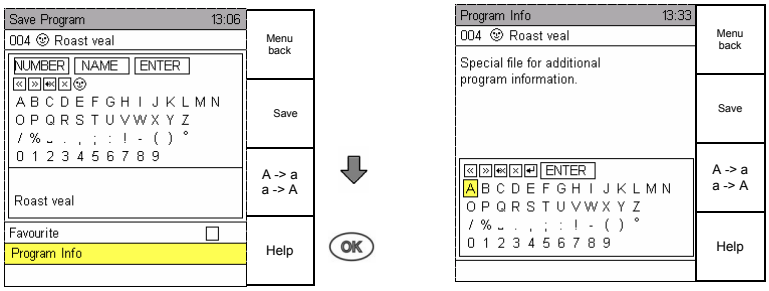
Select a program to be a Favourite


Symbol Favourite
Save Program 11:21
004 Roast
NUMBER NAME ENTER
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % ␣ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9
Favourite
Program Info
Menu back
Save
A -> a a -> A
Help
Save Program 11:21
004 Roast veal
NUMBER NAME ENTER
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % ␣ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9
Favourite
Program Info
Menu back
Save
A -> a a -> A
Help

- We recommend to mark programs that are frequently used to be **Favourites**.
  It is then possible to create the list of favourites, facilitating a quick search.

- **Two possibilities to mark a Favourite:**
  1. Set the cursor to the symbol favourite ☺ and confirm with **OK**
  2. Confirm program name with enter, the cursor goes to “Favourite“.
  Confirm with **OK**, it is marked „✓“.

Program Info

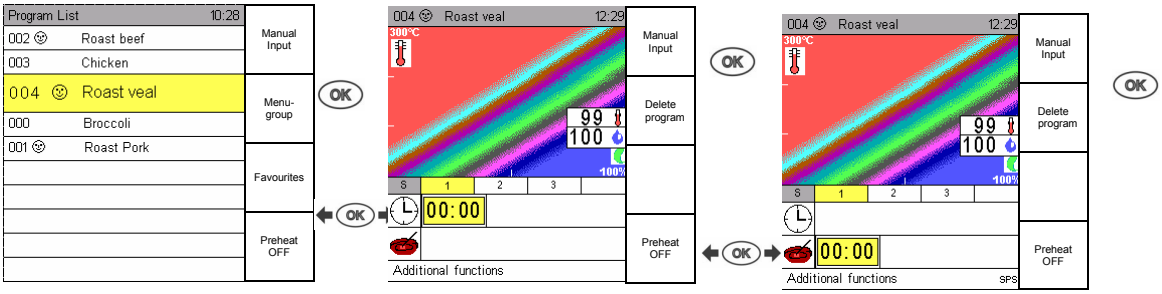

Save Program 13:06
004 Roast veal
NUMBER NAME ENTER
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % ␣ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9
Roast veal
Favourite
Program Info
Menu back
Save
A -> a a -> A
Help
OK
Program Info 13:33
004 Roast veal
Special file for additional program information.
ENTER
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % ␣ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9
Menu back
Save
A -> a a -> A
Help

- Use arrow ⇩ and go to “Program Info“, confirm with **OK,** the input field appears and it is now possible to enter individual, additional information to this program – see Sec. 5.1.

- When such a program is saved, the symbol “**i**“ appears in the program list.

5.2 Delete a Program

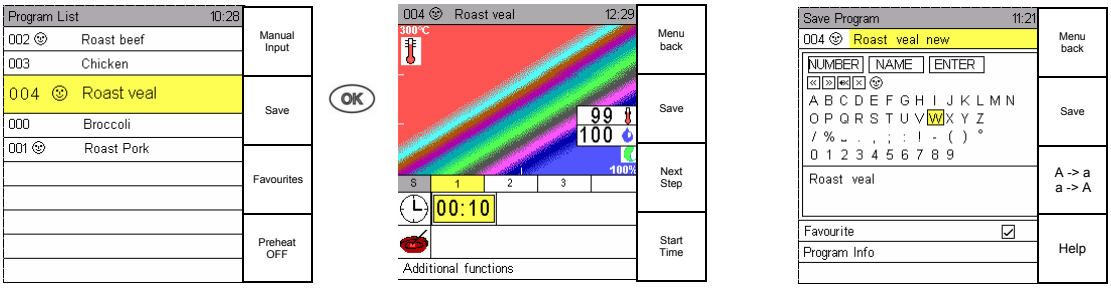
- Bring up the program from the program list and confirm with **OK**.



- Set the time or the core temperature to **”0”** “ and press sensor key **Delete program**.
- The complete program is deleted.

5.3 Copy a Program

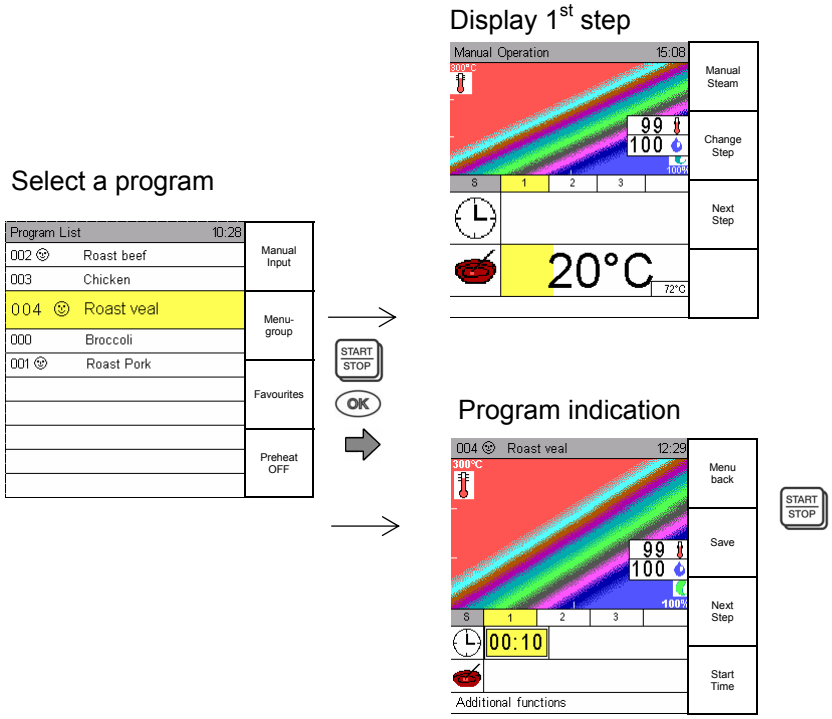
- Saved programs can be overwritten or copied.
- Bring up the program and confirm with **OK**.



- Press sensor key **Save.**
- See Sec. 5.1 and write the new program name and/or number, confirm with “Enter“.
- Press sensor key **Save**, the program is copied or overwritten. Thus the same program can be saved several times with different names.

5.4 Select and start a Program from the Program List

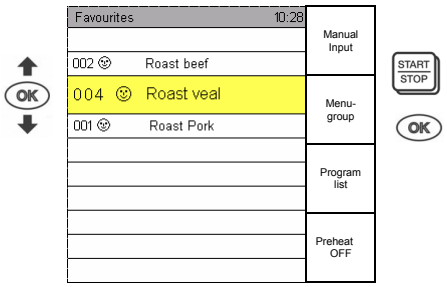
- Touch sensor key **Program List** to bring up all saved programs, maximum 300.



- Use direction arrows ⇧ and ⇩ to select a program.
- Press Start/Stop to start this program immediately.
- Press **OK** to have it displayed for information and continue with Start /Stop.
- “Program information” is available through the directional arrow ⇨.

5.5 Select and start a Program from the Favourite List

- **Favourites** are marked with the smiley ☺ .
- Press sensor key **Favourites** to bring up the list and use the arrows ⇧ or ⇩ to select a favourite.

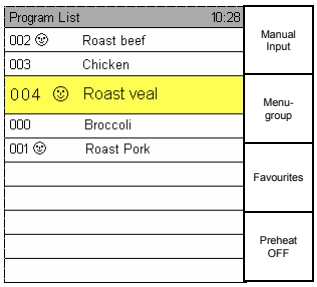


- Press Start/Stop to start this program immediately.
- Press **OK** to have it displayed for information and continue with “Start /Stop”.

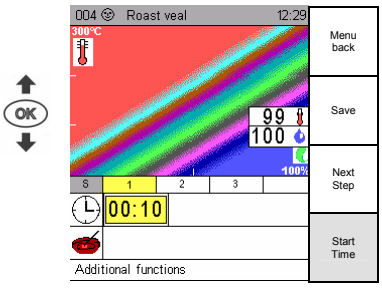
5.6 Delayed start in program operation

- The start of a program can be delayed for up to 24 hours.
- Select a program from any list and confirm with **OK.**
- Press sensor key **Start time**.
- Use the arrows ⇩ or ⇧ to set the start time and start pressing key.

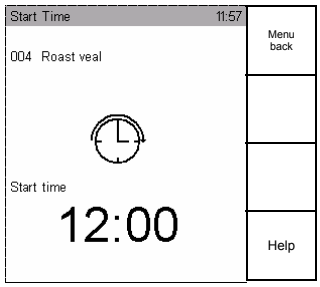
Program selection

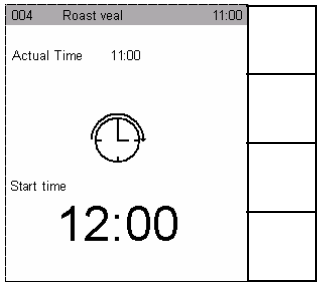


Select “Start time“



Set Start time





- To stop this function, press key.
  The start screen displaying the program reappears. By pressing key, the program can be started immediately.

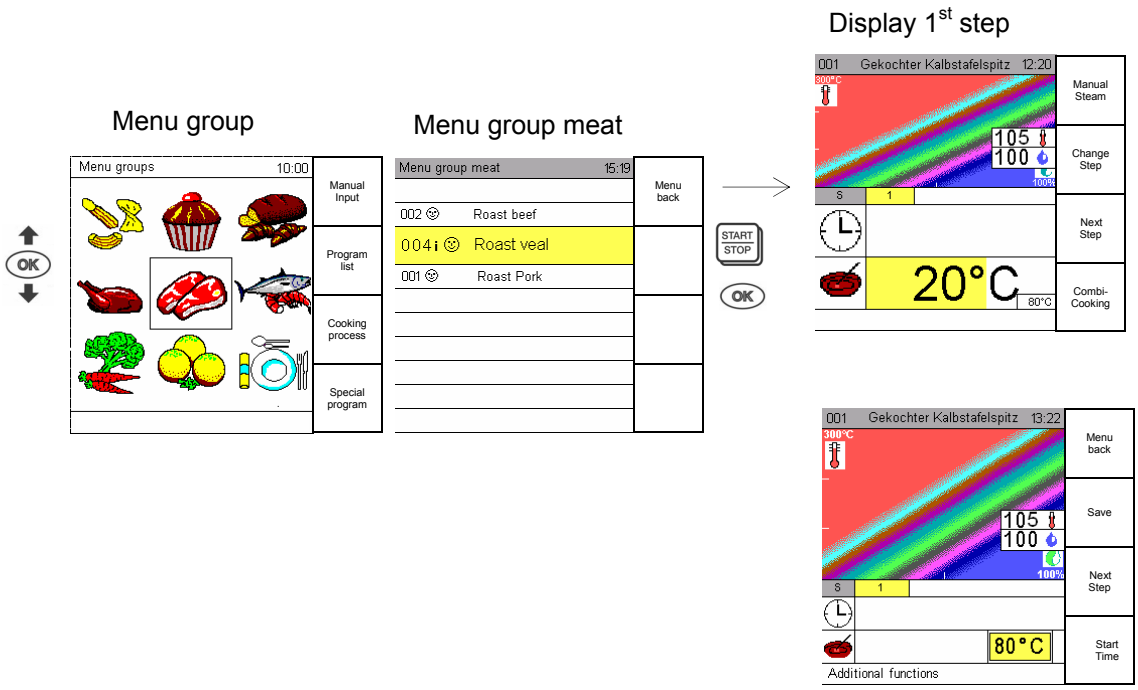
6. Menu groups in fully automatic operation

6.1 Select and start a program via menu group

With the sensor keys **Program List**, **Favourites** and **Menu Group**, you can open the display **Menu Group**.

Use the arrow keys to select the desired menu group, the middle is selected with the **OK key**.
With the arrow keys ⇩ and ⇧ you can select the program saved in the respective menu group.

Press Start/Stop to start it right away or display it by pressing **OK** and then start it with “Start/Stop”.



6.2 Picto operation

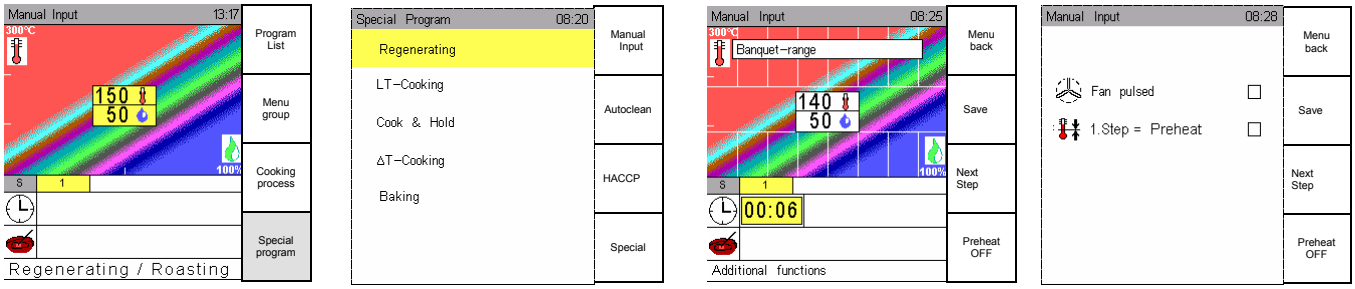
If only one program belongs to a menu group, the program opens directly if you select that menu group.

If you select Menu Group as your start-up display and have only 1 program in each of the menu groups, you can run the so-called picto operation:
Turn on the appliance, select Menu Group and start the respective programme.

7. Special Programs

- Touch sensor key **Special Program** to bring up further special programs and functions.

7.1 Regenerating



- Press sensor key **Special program** and confirm **Regenerating** with **OK.**
- The Climatic monitor indicates between the striped field the banquet cooking range for temperature/humidity. Standard setting for banquet is **140°C and 50% humidity**.
- Use arrows to determine temperature/humidity and confirm with **OK.**
- Input range: **Temperature 90°C –180°C**; **humidity level 0 - 100%**
- Select function **Preheat** as described in Sec. 9.
- It is possible to enter up to 5 different cooking steps in a banquet program, see Sec. 3.4.
- Use arrow ⇩, set the time and start ◈.
- To save a banquet program, follow the instructions in Sec. 5.1.
- When such a program is saved, the letter “B“ appears automatically at the beginning of its name, in order to identify it in the program list.

Additional functions “regenerating“:

- Use arrow ⇩ , go to line “Additional” and select additional functions.
- Use arrows ⇧ or ⇩ for selection.
- Confirm functions to be On or Off with OK , a selected function is marked “✓“.
- If the function “fan pulsing“ is used, the humidity level is adjusted accordingly.

Stop banquet program:

- By pressing the Start / Stop key, the banquet program can be stopped.
- In the info line appears “Banquet-range“.

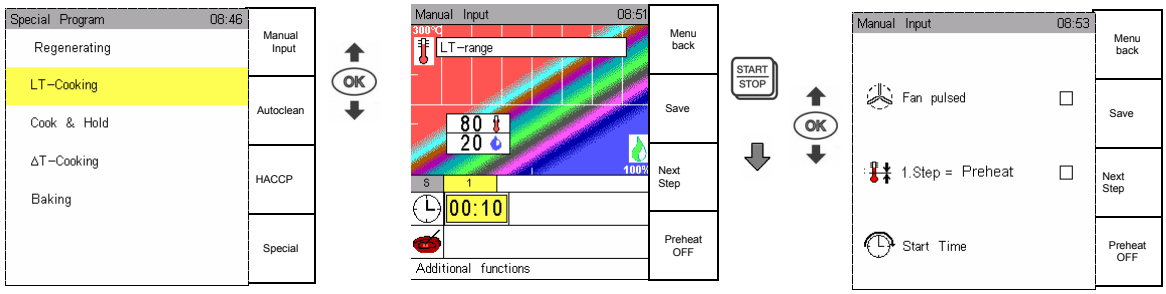
End of the program:

- Signal sounds.
- Open the door and take out the food.
- Close the door.

Memory

- Pressing "Start / Stop", the same banquet program can be repeated.

7.2. LT-Cooking (Low temperature)

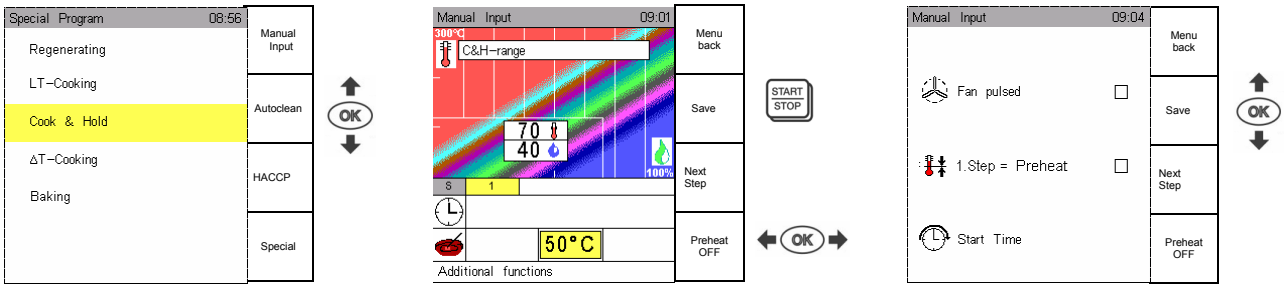


- Touch sensor key **Special program**, use arrow ⇩ to select **LT cooking** and confirm with **OK**.
- The Climatic monitor indicates below the striped field the LT cooking range for temperature/humidity. Standard setting for LT cooking is **80°C** and **20% humidity.**
- Use arrows to determine temperature/humidity and confirm with **OK.**
- Input range: Temperature **30°C – 150°C**; humidity **0 – 100%**
- As soon as this range is left, standard cooking processes are displayed. Consequently for instance it is possible to start roasting at higher temperatures.
- Select function **Preheat** as described in Sec. 9.
- It is possible to enter up to 12 different cooking steps in an LT program, see Sec. 3.4.
- Use arrow ⇩, set time and/or core temperature and start
- To save an LT program follow the instructions in Sec. 5.1.
- When such a program is saved, the letters **LT** appear automatically at the beginning of its name, in order to identify it in the program list.

Additional functions “LT cooking“:

- Use arrow ⇩, go to line **Additional** and select additional functions.
- Use arrows ⇧ or ⇩ for selection.
- Confirm functions to be on or off with **OK** , a selected function is marked “✓“.
- If the function “fan pulsing“ is used, the humidity level is adjusted accordingly.

7.3 Cook & Hold

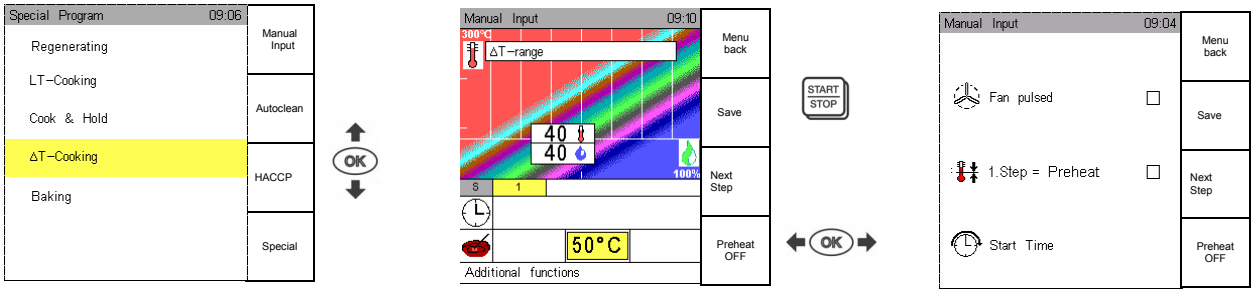


- Touch sensor key **Special Program** , use arrow ⇩ to select **Cook & Hold** and confirm with **OK**.
- The Climatic monitor indicates the Cook & Hold range for temperature/humidity. Standard setting for Cook & Hold is **70°C** and **40% humidity.**
- Use arrows to determine temperature/humidity and confirm with **OK.**
- Input range: **Temperature 30°C - 120° C, humidity level 0 – 70%**
- As soon as this range is left, standard cooking processes are displayed. Consequently for instance it is possible to start roasting at higher temperatures.
- Select function **Preheat** as described in Sec. 9.
- It is possible to enter up to 5 different cooking steps in a Cook & Hold program, see Sec. 3.4.
- Use arrow ⇩, set time and/or core temperature and start
- To save a Cook & Hold program follow the instructions in Sec. 5.1.
- When such a program is saved, the letters **"C+H"** appear automatically at the beginning of its name, in order to identify it in the program list.

Additional functions "Cook & Hold"

- See LT Cooking.

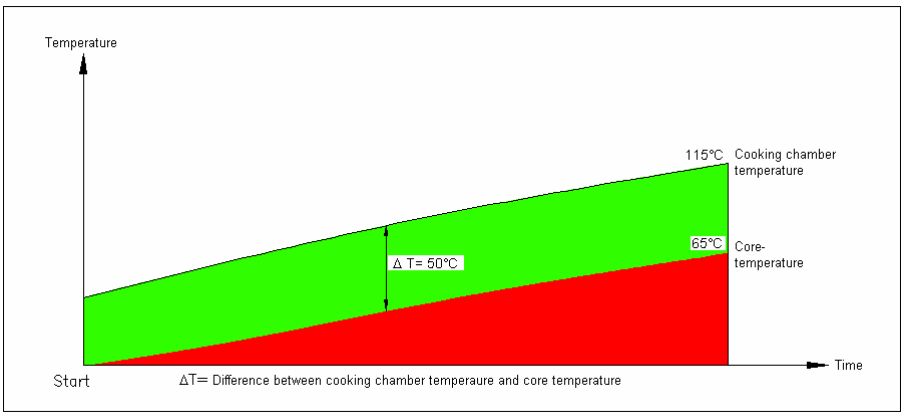
7.4 Delta-T-Cooking



- Touch sensor key **Special Program**, use Scout arrow ⇩ to select **ΔT-Cooking** and confirm with **OK**.
- The Climatic monitor indicates the ΔT-Cooking range for temperature/humidity. Standard setting for ΔT-Cooking is **40°C** and **40% humidity.**
- Use arrows to determine temperature/humidity and confirm with **OK.**
- Input range: **Temperature 20°C - 80°C, humidity level 0 – 100%, CT 0 – 99°C**
- Select function **Active temp** as described in Sec. 9.
- It is possible to enter up to 5 different cooking steps/modes in a ΔT-Cooking program, see Sec. 3.4.
- Use arrow ⇩, set the core temperature and start .
- To save a ΔT-Cooking program follow the instructions in Sec. 5.1.
- When such a program is saved, the characters "**ΔT**" appear automatically at the beginning of its name, in order to identify it in the program list.
- **In a ΔT cooking process, the cooking chamber temperature is adjusted to the increasing core temperature.**

Example:

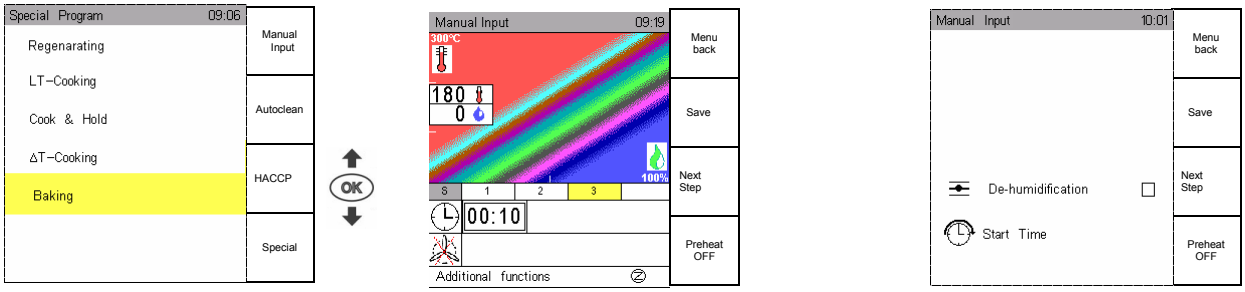
- Input ΔT = 50°C, core temperature 65 °C.
- The ΔT – program is started, the actual core temperature is displayed, e. g. 20°C.
- ΔT = 50°C is added to the actual core temperature to determine the cooking chamber temperature - at this moment CT 20°C + ΔT 50°C = 70°C.
- In the course of an advancing cooking process the core temperature is increasing constantly and the cooking chamber temperature as well according to ΔT, e.g. CT 35°C + ΔT 50°C = 85°C cooking chamber temperature.
- Once the core temperature of 65°C has been reached, the cooking chamber temperature will be CT 65°C + ΔT 50°C = **115°C.**



Additional functions " ΔT cooking":

- See LT Cooking

7.5 Baking



- Touch sensor key Special programs.
  Use the Scout arrow ⇩ to select “Baking” and confirm with OK.
- With the Climatic Cursor the temperature/steam quantity can be set.
- Input range: temperature 0°C – 300°C, and steam quantity 10 – 1000 ml or seconds.
- Standard setting for baking is temperature 180°C und steam quantity is 0.

Manual baking program

1. Use Scout arrows to determine temperature between 0°C – 300°C.
2. Use Scout arrows to determine the steam quantity: 10 –1000 ml or 0. Gradation in 10 ml steps.

   If the steam injection quantity is "0" in the first baking stage, and confirmed with OK, on the time display appears 00:00, and the baking times between 00:00 and 23:59 can be entered using the arrow-keys. ⇦ OK ⇨.

   If the steam injection quantity is “>0" in the first baking stage, and confirmed with OK, on the time display appears 00:00, and the baking times between 00:00 and 23:59 can be entered using the arrow-keys. ⇦ OK ⇨.
   After input of the baking time and confirmation with OK the display “break time“ indicates 0 sec.. Set the rest time between 0-99 seconds with the arrow keys ⇦ OK ⇨.
   You can set rest time 0, too.

- When baking step input, the time must always be entered, if not, the following data will not be accepted.
- The appliance always has to be preheated. Select function Active temp as described in Sec. 9.
- It is possible to enter several baking steps in a bake program, see Sec. 3.4.
  Up to 20 baking steps are possible.
- Start the device with ⏻
- To save a baking program follow the instructions in Sec. 5.1.

Additional functions

- If the sensor key manual steam is pressed, water is evaporated in the cooking chamber.
- Use the arrow ⇩, go to line “Additional“ and select additional functions.
- Use the arrows ⇧ or ⇩ for selection.
- Confirm functions to be On or Off with OK, a selected function is marked “✓“.

Stop the bake program

- To stop this function, press ⏻ key.
- The info line indicated "Bake."

Program end

- Once the baking time has run down, there is sound signal.
- Open the door and take out the baked food.
- The same baking program may be started again with ⏻.

7.6 HACCP

An annular memory can save up to 200 programs. All processing data is recorded continuously and automatically.
Once a cooking program is terminated with “Start/Stop” or through automatic switch off at program end, its protocol is stored. The cleaning program Autoclean is also stored.

7.6.1 Serial Interface – Connecting cable

Protocols may be printed by means of connecting the steamer to a printer capable of printing at least 40 characters per line. Printer adjustment: 9600, N, 8, 1.

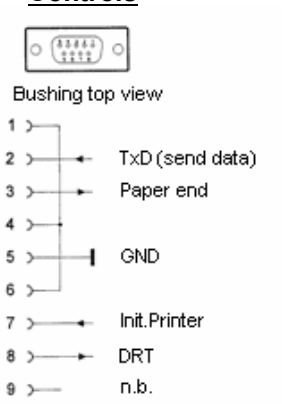
The port for the cable connection is on the right side of the control panel.

Plug No.:
EXTERN 9pin. Min-D bushing

Function:
RS 232 C Serial Interface
(9600, N, 8, 1)
9600 BAUD, 8 databit,
EVEN PARITY,
1 STOPBIT

➔ **Connect printer**

Controls



Setting of DIP Switch Thermal Printer NP 104

1. Parallel Interface (DIP Switch 1)

	1	2	3	4	5	6	7	8
ON	■	■	■	■	■		■	
OFF						■		■

Switch	SOLL
1	CR/LF: Carriage Return + Line feed
2	40 Columns
3	Normal Character
4	Normal Zero
5...7	German
8	Not defined

2. Serial Interface (DIP Switch 2)

	1	2	3	4
ON				
OFF	■	■	■	■

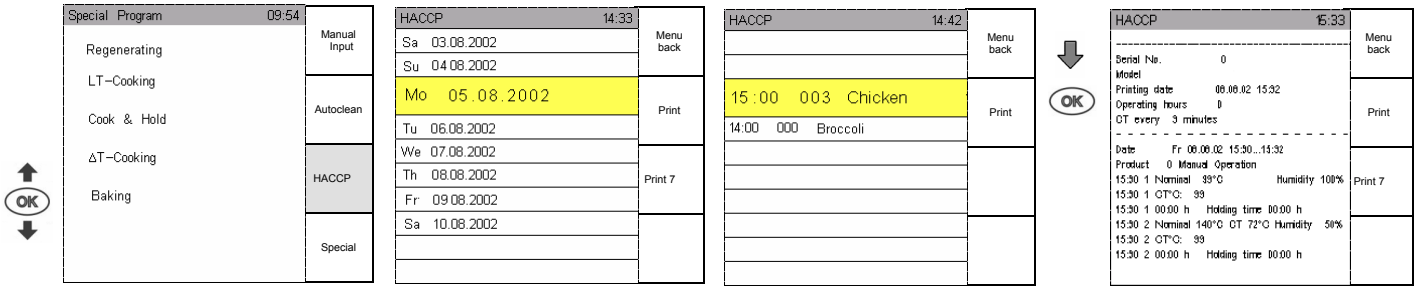
Switch	SOLL
1	Parity Check
2	Even Parity
3, 4	9600 bps

7.6.2 Selection and printing of recorded cooking processes

The connecting cable shall only be plugged or unplugged if both, the steamer and the printer, are switched off, otherwise the control unit or the printer may be damaged

The appliance must be switched on with no program in progress.
Any exact HACCP recording presupposes the correct setting of the real time. Refer to Sec. 10.2.1.

- Touch sensor key **Special Program** and select HACCP with the sensor key.
- A list appears stating day and date, one day being marked yellow.
- Use arrow ⇩ to scroll the HACCP list upwards to the desired day then marked yellow.
- Touch sensor key **Print** to have the protocol of this day printed.
- Once a week day is marked yellow and confirmed with **OK,** the individual programs of this day can be selected by scrolling with the arrows. Confirm the program that is supposed to be printed with **OK** and touch sensor key **Print** to have it printed.
- By pressing sensor key **Print 7** the programs, including Autoclean, of the last 7 days are printed.



Printed record example

```
Serial No.            0
Model
Printing date         15.12.07 08:00
Operating hours       0
CT every  3 minutes
- - - - - - - - - - - - - - - - - - -
Date        Fr 04.07.03 08:49...10:11
Program:  15  Roast veal
08:49 1 Nominal  99°C            Humidity 100%
08:59 1 00:10 h   Holding time 00:10 h
09:00 2 Nominal 140°C CT 72°C Humidity  60%
09:01 2 CT°C:  16  19  21  24  27  30
09:23 2 CT°C:  33  37  40  43  47  50
09:41 2 CT°C:  53  57  60  63  68  72
09:58 2 00:58 h   Holding time 00:58 h
10:00 3 Nominal 180°C            Humidity  10%
10:10 3 00:10 h   Holding time 00:10 h
10:11 End
Total energy consumption 5,60 kWh
Water consumption 0,00 l
```

➔ Serial number
➔ Unit Type
➔ Print date of protocol
➔ Total operating hours of the appliance

➔ Program date start and end
➔ Program name
➔ Nominal time, set time and humidity degre in percent
➔ Program start
➔ Hold time, i. e. period the set temperature was held

➔ Recording of core temperature in a set 3 min.-cycle, resp. 10 min cycle

➔ Nominal time, set time and humidity degre in percent
➔ Hold time, i. e. period the set temperature was held
➔ Program End

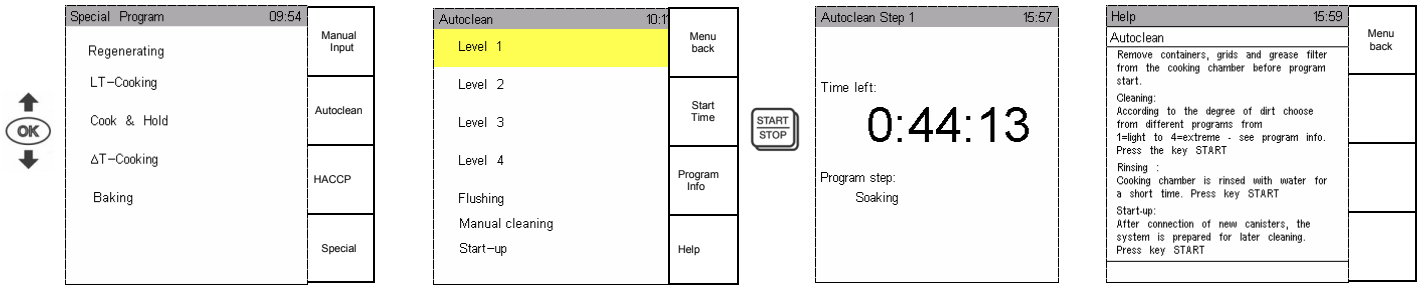
➔ Energy consumption
➔ Water consumtion

For combi cooking, there are no explicit logs for KT values starting with the time of selecting Fct. Combi cooking.

7.7 Cleaning the cooking chamber

7.7.1 Automatic self cleaning Autoclean

Programm Info



- Prior to starting autoclean, make sure that enough cleaning products are available – visual control.
- Touch sensor key **Special Program**.
- Select autoclean with the sensor key.
- Use the arrows ⇧ or ⇩ to select the desired autoclean cleaning step and start with ◈.
- By pressing key **Program Info** a list appears, explaining details of the different cleaning steps.
- Start up can be reached via the directional arrow ⇧.

Autoclean programs:

According to the degree of dirt inside the cooking chamber, different programs can be chosen.

Display	Duration	Program steps
Step 1	45 minutes	Soak - 1 x Clean - Rinse - Dry
Step 2	1 hour 15 min.	Soak - 2 x Clean - Rinse - Dry
Step 3	1 hour 45 min.	Soak - 3 x Clean - Rinse - Dry
Step 4	2 hours 15 min.	Soak - 4 x Clean - Rinse - Dry
Flushing	approx. 2 min.	Quick flushing with clear water
Start up	approx. 2 min.	Filling of the tubes
Manual cleaning		

- Whenever the cooking chamber temperature is too high, the cool-down function starts automatically and cools the appliance down to 80° C. The display indicates “Unit cooling-down“.
- Once the temperature is reached, the appliance starts autoclean automatically.
- A manual cool down with open door is not necessary.

7.7.2 Delay start of autoclean

- It is possible to have the cleaning started automatically within a period of up to 24 hours. Select autoclean on the screen “Special programs” and press sensor key **Start Time**! Start Time can be pre-programmed. Press Start/Stop.
- The autoclean program is recorded.
- See Sec. 10.2.1 and make sure, the correct date and time is set.

7.7.3 Selection and printing of recorded autoclean protocols

- Go to the function HACCP Sec. 7.6 and proceed to 7.6.2
- Select the week day desired by scrolling and confirm with **OK.**
- Select the autoclean program to be printed and press sensor key **Print**.
- Press sensor key **Print 7** to have all protocols of the last seven days printed, including the autoclean programs.

7.7.4 Manual Cleaning

We recommend to set the Climatic Cursor to 60° C/100% humidity level.
Confirm setting with **OK.**
Use arrow and proceed to the time field.
Use arrows ⇦ or ⇨ and set 10 minutes.
Press START/STOP.
Grids and fat filter may be left inside the oven.
As soon as the time has run down, there is a sound signal. Spray special cleaner thoroughly into the cooking chamber and on to hang-in racks etc.

⚠ **Do not spray cleaning agent in a hot oven cavity**.
Leave cleaner to work for 5 - 10 minutes.
Observe the manufacturer's instructions.
Press START/STOP.
As soon as the time has run down, there is a sound signal. The oven switches off.
If necessary repeat this procedure.

⚠ Rinse cooking chamber thoroughly with water, using the hand shower.
Remove drain-sieve and rinse with water. Switch off (ON/OFF) before rinsing

⚠ **Use the shower only for rinsing the interior but not for outer surfaces.**

⚠ **In case cleaning agent remains in the cooking chamber, this may cause corrosion problems.**

Dry the device setting the temperature 130°C, humidity 0%, and time about 10 min. and start with Start/Stop.
After cleaning open the door a small gap, so that the cooking chamber is well ventilated.
Do not damage thermostat sensor when cleaning!

7.7.5 Hints on operational safety

⚠ **Only recommended original cleaning agents may be used**.
All safety devices inside the unit have been designed to the use of these products in order to comply with the standard specifications of the drinking water supply.
The factory bears no liability for any damages caused by the use of any other cleaning products (cleaner and rinse agent) than mentioned above.

⚠ **Exchange of canisters and refilling of cleaner and rinse agent.**
Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

⚠ **For safety reasons, the door must not be opened during an autoclean program.**
Cleaner, rinse agent, hot water and steam may escape. If it is absolutely necessary to open the door, the autoclean program must be stopped.

⚠ **If the oven is not used for an extended period of time, rinse the whole Autoclean system thoroughly with lukewarm water to avoid clogging caused by cleaner and rinse-agent remainders.**
Remove screwings from the canisters and clean the tube ends and the filter in warm water.
Start autoclean step **Flushing** and rinse the appliance until no more cleaner is remaining inside the tubes and the cabinet.

⚠ **Preparation for cleaning**
Prior to starting a cleaning program make sure that there is sufficient cleaner and rinse agent in the respective canisters. **Visual control.**
No food products should be in the cooking chamber.

Exchange of canisters

⚠ **In case there is not sufficient cleaner or rinse agent left, the canisters must be exchanged or refilled. Please ensure that correct connections are made.**

- Select autoclean with the sensor key **Special Programme**, and confirm with **OK**.
- Use the arrow keys ⇧ and ⇩ to select operation and start with ◈.
- AUTOCLEAN is ready for use.

8. Combi cooking

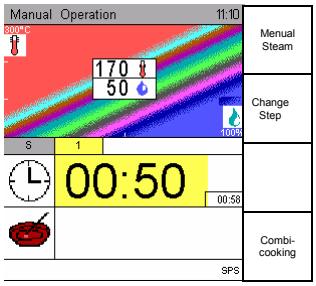
Combi cooking can be selected manually or while running a program.
Different cooking program can be started at different times.

The sensor key **Combi Cooking** is available:

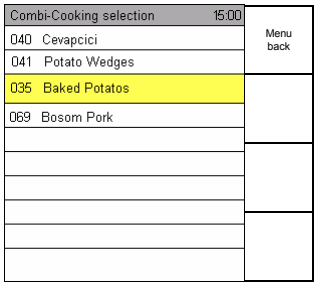
1. during cooking
2. if you have pressed Preheating, after the Active Temp procedure.
3. in a multi-step program during the Active Temp procedure of the last cooking step.

- Manual selection as described in Sec. 3.1, select a cooking program from the program list or select a cooking procedure.
- Start the programme with **START/STOP**
- With the sensor key **Combi Cooking**, other cooking program can be selected from the program list with a cooking step and time conditions. Start them with **OK**.
- The remaining time of the started program is displayed.
- If you started cooking procedure with KT temperature originally, that procedure's core time and the remaining times of the other started program are displayed.

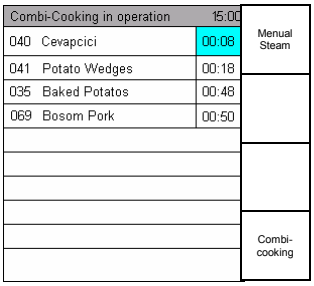
Display 1



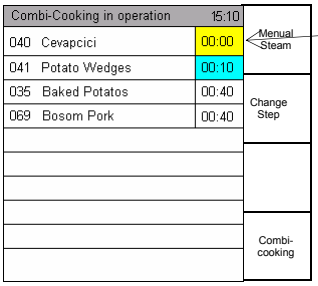
Display 2



Display 3

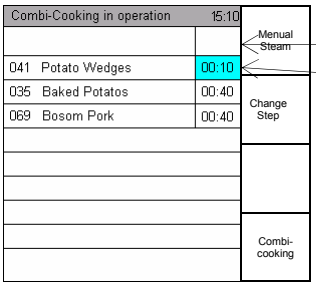


Display 5



- If one hourglass is finished, display shous **00:00**, it is marked with an acoustic signal, and the line is highlighted in colour.
- Open the door of the combi steamer, take out the cooked items.

Display 6



- The display of the expired program vanishes.
- The hourglass jumps to the cooking program with the next-shortest time left.
- With **Start/Stop,** you can interrupt the **Combi Cooking** operation; the display changes to manual, see Sec. 3.1.
- When all **Combi Cooking** operations are done, the display changes to manual, see Sec. 3.1.

9. Preheat – Cool Down Active Temp

The combi steamer should always be preheated, respectively cooled down.

When selecting the function “Active temp“ the temperature in the oven cavity is brought to a pre-set nominal temperature. Consequently this function offers two procedures.
In case the cooking chamber temperature is below this nominal value, the cavity is heated up.
In case it is too high for the following cooking program, the cavity is cooled down.

To make understanding following easier, we explain the function “preheating“,
cool down works exactly the same way, only the other way round.

For both there are two possibilities:

1. Step Preheat

When selecting this function, it is defined as first step of a cooking program = here **preheating**.

- Having entered **all cooking steps**, proceed to “Additional functions”, mark “Active temp”.
- Activate **1st Step = Preheat** with **OK** and start the program by pressing .
- Any opening of the door during preheating, interrupts the **preheating** process.
  Close the door and preheating is continued until the pre-set nominal temperature is reached.
  Once it is reached, there is a sound signal and the info line indicates **Preheat - Cool End**.
  The sound signal is repeated over and again until the door is opened.
- The nominal temperature is maintained for 1 hour max.
- Charge the oven and shut the door. The program starts automatically with the before entered cooking steps.
- Once the preheating process is stopped by the operator by touching the sensor key **Preheat OFF,** it is possible to start directly with the first cooking program step after having charged the oven.
- Such a program, including preheating, can also be stored. The symbol is then marked in the program list.

2. Manual Preheat

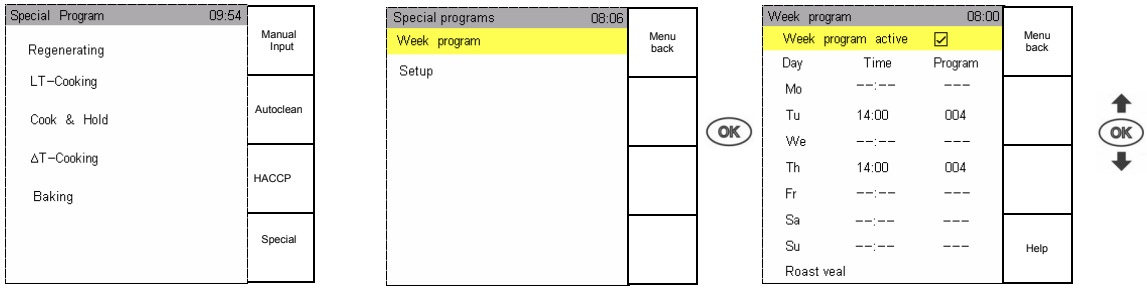
Manual preheating is possible. The nominal temperature is then 10% higher than the temperature of the cooking program.

- Select this function via sensor key Preheat.
- Proceed as described under preheating 1st Step= Preheat. The preheating function is added to the cooking program.
- The function manual preheating cannot be stored as part of a cooking program.
- It is possible to deactivate the Cool Down function via sensor key Service in the list of Unit parameters.
- It is possible to add the 1st Step= Preheat or manual preheating also to the special functions such as Banquet, LT-Cooking, Cook&Hold and ΔT-Cooking.
- Further functions are selected via Additional functions as usual.

10. Special programs

10.1 Weekly program

- Use the function weekly program for stored programs that are supposed to be started at a certain day and time of the week.

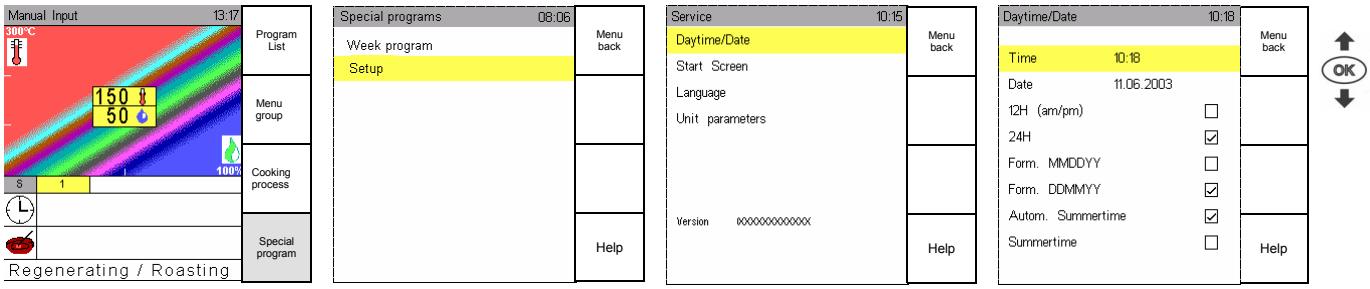


- Touch sensor key **Special Program**, **Special** and confirm **Week program** with **OK.**
- Use arrows ⇩ to select the day of the week and ⇨ to set the desired start time of the selected program.
- Confirm with **OK**. The appliance will start at the set day and time with the desired program.
- Press sensor key **Menu back** to return to “Manual Input“.

10.2 Setup

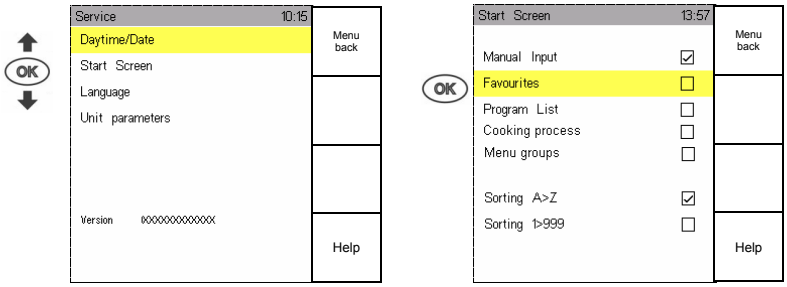
10.2.1 Time/Date

- The correct date and time is set when the combi steamer is delivered. However, it may be necessary to change date and time.
- Touch sensor key **Special program**, **Special** and confirm “Setup” with **OK.**
- Confirm Time/Date with **OK.** Use arrows⇧ or ⇩ to change time and/or date. Confirm with **OK.**
- The screen Time/Date offers further possibilities to change data, for instance summer time or the way of indicating time and date. Use arrows ⇧ or ⇩ to select whatever you like, it is marked.
- And confirm setting with **OK.**



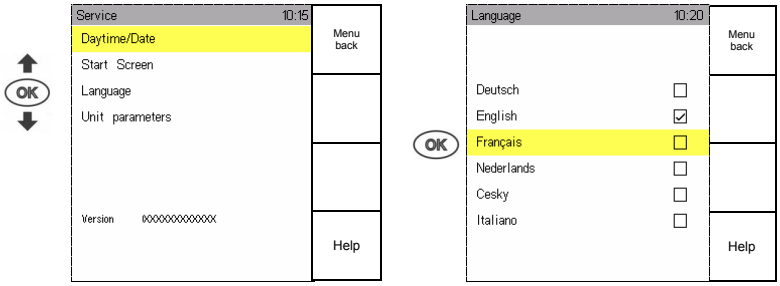
10.2.2 Start Sreen

- You can select 5 different start-up displays.



- Select or deselect with "✓" by pressing OK.
- Screen Manual input , see Sec. 3., is not displayed.

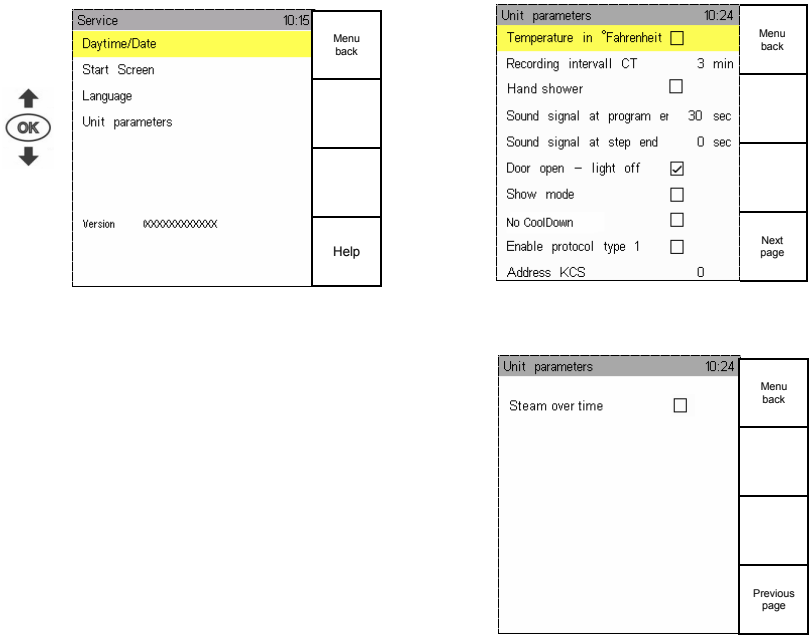
10.2.3 Language



- All functions, menus and information can be displayed in different languages.
- Use arrows ⇧ or ⇩ and confirm whatever language you like with OK, it is then marked „✓“.

10.2.4 Unit parameters

- Use arrows and select Unit parameters. Activate, deactivate or change other functions.
- Confirm functions to be on or off with OK, a selected function is marked „✓“



11. Error

11.1 Error display

- Press sensor key **Help** to get valuable information regarding failures.
- The displayed symbols explain possible failure causes and offer remedies.
- If your EVOLINO PRO does not work correctly, take the following list and try to help yourself. If you do not succeed, switch off and disconnect the unit from the mains.

⚠ **Call the after-sales service**

- Press sensor key **menu back** to return to the previous screen immediately.
- After a certain period of time this is also done automatically.

FAILURE Symbols	Possible cause	Remedy
	No operation is possible, the door is open.	Shut the door
	Open the water tap. The water flow pressure must be checked, 2 bar / 29 PSI for soft water. Check the water pressure switch. Autoclean will pause until pressure is high enough.	Reset: Autonomous when repaired.
	Not enough water Is the appliance connected to water? Check if water tap is open. Control the *flow* water pressure Adjust the solenoid valve to the correct amount of water.	Soft water on
	Miscellaneous defects Operation possible	Only **After-sales service!** This symbol remains displayed until the after-sales service has confirmed that the repair has been done.
	This symbol remains displayed until the correct temperature for the autoclean function is reached.	No action is required!

⚠ **In case the meat probe is broken, the appliance can be used in a limited way.**
A running program can be finished without core temperature control.
Attention: visual/manual control !

Any further programs can only be performed without core temperature control, if not repaired.

11.2 Error Message

Error	Description	Reaction, error remedy
001	Open door	Close door or remedy defect on door switch.
111	Probe cooking chamber 1 no signal	Operation stop!
113	Meat probe no signal sensor 1	Warning! Remedy sensor interruption. **Meat probe operation is possible!** Reset: Autonomous when repaired.
114	Meat probe no signal sensor 2	Warning! Remedy sensor interruption. **Meat probe operation is possible!** Reset: Autonomous when repaired.
115	Meat probe no signal sensor 3	Warning! Remedy sensor interruption. **Meat probe operation is possible!** Reset: Autonomous when repaired.
116	Meat probe no signal sensor 4	Warning! Remedy sensor interruption. **Meat probe operation is possible!** Reset: Autonomous when repaired.
117	Water vapour elimination sensor, no signal	Warning! Remedy sensor interruption. **Operation with a defective sensor is possible!**
212	Over temperature STB cooking chamber or motor safety MI released	Operation stop! **Customer service call!**
311	No water pressure	Cooking operation: Warning / autoclean: Pause Open water valve. Remedy too low customer-side water pressure. Check the pressure switch for proper functioning.Attention! The appliance pauses in autoclean! **The appliance can be used without water in cookingoperation!**
313	Hand shower off	Activate Hand shower in the Srvice
511	Control module	Warning! PCB temperature above 65°C **Operation possibile, Customer service call!**
512	Control module	Operation stop! PCB temperature above 70°C **Customer service call!**

11.3 Trouble Shooting

If your Combi-steamer isn't working properly, review the following list first.
If you do not succeed, switch off, disconnect from mains, close water tap.
Call the after-sales service

Failure	Possible Cause	Remedy
No required heating capacity, fan does not start	Mains switched off or fuse blown	Check the mains system and switch on mains fuse
No steam generation	Water tap closed	Open water tap
Water in the cooking chamber does not run off	Drain clogged	Remove drain-sieve and clean it, flush the drain
Calcareous deposits on inner panels	Water too hard. Water-softener exhausted Correct installation ?	Connect the oven to a water-softener Regenerate water softener
Formation of rust in the cooking chamber	Poor water quality	Filter the water, follow the installation instructions
	Wrong cleaning agent	Use recommended cleaner agents
	Remains of cleaning agent in the cooking chamber	Wash the interior thoroughly and regularly, use hand shower
	There are iron chips in the water supply system	Remove all parts of unalloyed steel
Steam escapes from door	Door sealing exhausted, not enough contact pressure to the oven	Readjust the door latch
	Door sealing defect	Call the after-sales service

12. End of operation

Switch off by pressing **ON/OFF key**. The LED in the key extinguishes.
Close **water tap**.
Disconnect the appliance from the mains, if it is not used for a longer period of time.

Important notes

Door

Attention Hot steam is escaping when opening the door.
In the beginning open the door slowly and only a few centimeters to let the steam escape.

Drip tray

It is underneath the door. Make sure to empty and clean it regularly.

13. Cleaning and maintenance

Regular cleaning of the combi steamer is of utmost importance.
Only Original recommended cleaner agents may be used.
Please observe the manufacturer's operating instructions.

Caring for the door sealing

A door sealing is subject to wear.
Proper care of sealing prolongs service life.

- Grease and caustic cleaning agents attack and weaken the sealing material and thereby accelerate the rate of wear.
- Chicken and pork grease are very aggressive. Please observe the following care instructions:
- Manually clean the sealing daily with a mild grease solvent.
- Use fresh water to remove any remaining cleaning agent.
- Leave the door open overnight to allow the door sealing to relax.
  The door should also be left open when the appliance is not in use.
- Inspect the sealing regularly for damage.
  Replace damaged sealing to prevent steam/air from escaping.
- The sealing of appliances with autoclean cleaning systems must also be cleaned by hand.
  Grease and cleaner deposits often collect on the outer side of the sealing. If these are not removed, the sealing decomposes at those places.
- Use original Original cleaner when cleaning.

Cleaning of glass panel

Clean only with a soft cloth. Never use scouring agents.

Cleaning of door glasses

The door is made of two parts. The inner glass can be opened for cleaning. Clean only with a soft cloth. Never use scouring agents.

Cleaning of outer surfaces

Use fat/grease dissolving cleaning agents or special stainless steel cleaners.

Cleaning of the grease/fat filter

Cleaning the grease/fat filter should be daily routine.
If heavily contaminated we recommend a cleaning bath or cleaning in a dishwasher.
We strongly recommend to work with 2 filters, so that one filter can be immersed in a cleaning bath or dishwasher, while using the other one. Always rinse it thoroughly with fresh water.

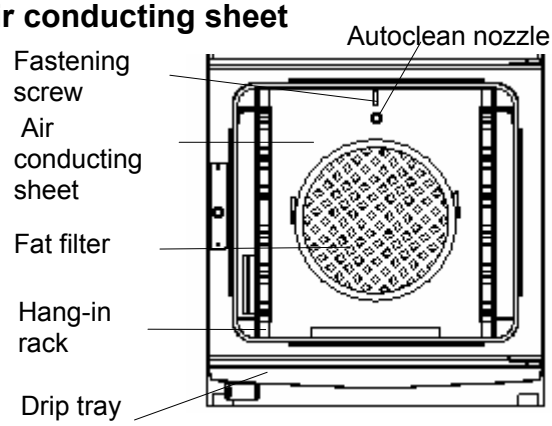
Cleaning of drip trays

Clean both drip trays, the one on the door and the one underneath, at least weekly, respectively when necessary.

Cleaning the cooking chamber behind the air conducting sheet

Clean weekly respectively according to contamination.

Switch off the appliance and allow to cool down.
Remove the grease/fat filter.
Remove the hang-in racks.
Remove the fixing screws of the air conducting sheet.
Remove the air conducting sheet.
Clean the drain filter.
Clean the now accessible interior thoroughly.
After cleaning replace all parts removed in reverse order.



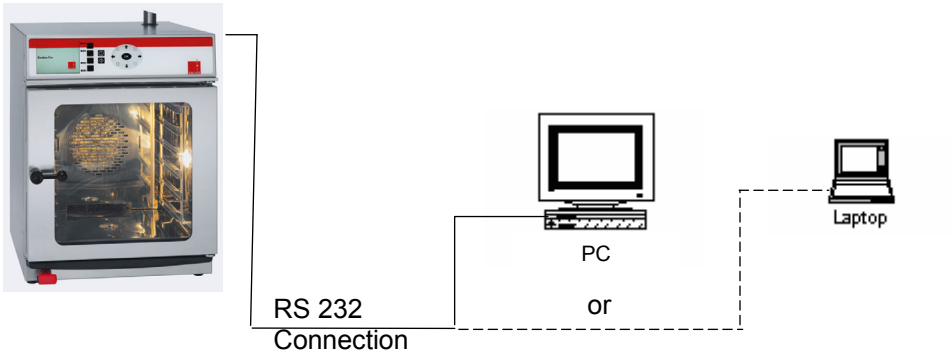
⚠ **It is not allowed to operate the oven without air conducting sheet!**

⚠ **Do not use either water jet, high pressure sprayer or steam purifier on outer surfaces. Water jets may damage parts of the appliance or else get in contact with electric live parts. DANGER – personal injury caused by an electric shock. Do not spray into a hot oven cavity.**

14. Communication ProConnect ↔ Combi steamer

14.1 Start up communication ProConnect ↔ Combi steamer

- Use the appropriate cable to establish a communicating connection between PC and combi steamer, “Point-to-Point” connection RS 232.
- Plug the connecting cable to external SubD9 port in the hose shower tulip and connect the other end to the PC.



- The combi steamer is in standby mode, it may be necessary to switch off the combi steamer.
- The PC is switched on and ProConnect is started
- Set the device address of the combi steamer in the PCPrg: Menue/Options/device address.
- Set Com-Port in the PCPrg to the one used as interface for the connection PCPrg ↔ Combi steamer.
- Provided the connection is established via USB-Port of the PC and USB/RS 232 adapter, this interface is also indicated as Com-Port on the PC.
- It is possible to test the communication in the set-up dialog for device address and port, “check communication”.
- Of course, there are further individual possibilities for connection and connectivity via RS 485 systems.
- Contact our Service Hotline or our sales department for further information.

14.2. Connection to Kitchen control systems (KCS)

- In case special hard/software is available, a connection to kitchen control systems is possible.

15. Accessories - Optional Extras

Lower rack/support 6x2/3	open, 10 levels
Wall brackets	1 pair
Fat/grease filter	Recommendation: Additional filter for changing
Cleaning agent Original MULTI CLEAN special	1 l spray-pistol bottle 10 l refill bin
Pressure pump sprayer	Contents 1,5 l
Grids	GN 2/3 chromium plated or stainless steel
Baking trays	GN 2/3 20 mm stainless steel or enamelled aluminium perforated and/or silicone coated
Pans	GN 2/3 40, 65, 100 mm deep stainless steel or enamelled, perforated or closed

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